

ENTERTAINING WITH THE LOCAL VINE

YOUR NEIGHBORHOOD WINE BAR

Located on the corner of 2nd and Vine Street in Seattle's Belltown neighborhood, The Local Vine offers a comfortable place to enjoy wine, food and friends. Serving more than 100 wines by the glass along with a selection of small plates for sharing and free wi-fi, guests can learn about and enjoy wine in a relaxing environment.

PARTIES & EVENTS

We host lunches, parties, wine tastings and special events for as few as 2 people and as many as 150. You are welcome to choose your own menu or we offer dinners and cocktail parties at your home, business or at The Local Vine. We look forward to helping you plan your next occasion!

DINNER & HORS D'OEUVRES

We are happy to host cocktail hour with passed hors d'oeuvres followed by a four course meal coupled with wine pairings selection from our award winning wine list, service staff and chefs in your home, business or at The Local Vine. \$110 per person plus tax and gratuity. We are also happy to develop a dinner based for wines from your cellar or based on personal requests!

COCKTAILS & APPITIZERS

The Local Vine would be happy to host a cocktail party on your behalf. The evening would include heavy appetizers created by Chef Jon Maley, specialty cocktails, sparkling wine and beer, service and chefs in your home, business or at The Local Vine. \$65 per person plus tax and gratuity. As always we will do our best to tailor your party to meet the specific desires of your group.

CAPACITY

The Local Vine provides 2,500 square feet of open space perfect for reception style events up to 150 people. We also offer seated wine tastings for up to 60 people. There is a small semi-private area that seats up to 12 people beside an open fireplace. We have an extensive outdoor patio with space for 65 people seated, 85 people reception style available during the summer.

SPACE FEES

We are happy to host a private event for friends or colleagues. In order to reserve the restaurant for your exclusive use we require the following non-refundable space-fee/deposit: Sunday through Wednesday \$500. Thursday and Saturday \$1000. Friday \$1500. We are also happy to arrange parties for groups up to 50 people with a minimal space fee.

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LOGISTICS

We hope that this document provides all the details you need to plan your event...If we missed anything, please call us!

MENU SELECTIONS

Parties of 20 or more are encouraged to pre-select a menu. Menu selections should be submitted a minimum of ten days prior to an event. Menu selections are included below and we love to accommodate special wishes if possible.

BEVERAGE SELECTIONS

TLV offers wine, beer, spirits, non-alcoholic beverages and sangria. Our team is happy to work with you to determine the most appropriate wine list for your event. There are a number of options when choosing wines for an event:

- Create a wine tasting for your group
- Pre-select and pre-purchase specific bottles
- Pre-select wines and purchase based on consumption during the event.

Wine selections should be submitted a minimum of ten days prior to an event. Please see menus below.

CANCELLATION POLICY

If it is necessary to cancel an event, the following charges will apply: If canceled sixty days prior to the event, 25% of the estimated total will be charged. If canceled thirty days prior to the event, 50% of the estimated total will be charged. If canceled fifteen days prior to the event, 100% of the estimated total will be charged.

TAX & SERVICE CHARGES

All food, beverages & special equipment orders are charged a 20% pre-tax service charge and sales tax.

LOST & FOUND

TLV cannot assume responsibility for damage or loss of items left at the wine bar prior to, during, or after functions. We will hold found items for up to 2 weeks. Please call (206) 441-6000 to inquire.

SPECIAL SERVICES

We are happy to coordinate services including florist, music or D.J., specialty linen, ice sculptures, audio/visual, entertainment, specialty cakes, car service, and valet at an addition fee.

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BUSINESS SERVICES

The Local Vine is equipped with free high speed wireless internet access. We will happily make arrangements for items required for your business meeting. If materials are being shipped to the wine bar, please ensure all materials are properly marked.

PARKING

Street parking is available surrounding TLV. In addition, we are happy to arrange valet parking services for your guests at an additional fee.

COAT CHECK

TLV provides a coat check for your guests.

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LOCATION

2520 2nd Avenue
At the corner of 2nd Ave. & Vine St.
Seattle, WA 98121

Phone: (206) 441-6000
Fax: (206) 441-6001

DRIVING FROM THE NORTH

Via I-5 North:
Take Exit 165 (on left) to merge onto Seneca St
Turn right at 1st Ave
Turn right at Vine St

Via 99-N (Aurora Ave. N):
Exit onto Broad St.
Turn right on 2nd Ave

DRIVING FROM THE SOUTH

Via I-5 South:
Take Exit 167 toward Seattle Center
Turn right at Fairview Ave
Turn left on Valley St
Slight left to stay on Valley St
Continue on Broad St
Turn left at 2nd Ave

Via 99-S (East Marginal Way)
Exit onto Western Ave
Turn right at Vine St

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WINE TASTINGS

Our team is happy to help you develop a tasting of your own choosing. Alternatively, we've included some of our most popular tastings below. Each tasting includes 4 2oz pours – one of each wine offered. We are happy to provide tasting notes for each wine to your guests upon request.

Washington Wines

Experience Riesling, Semillon, Cabernet Sauvignon, Merlot and Syrah as only Washington can make it! We will choose four wines from producers including Airfield Estates, Chateau St. Michelle, Des Voignes, Matthews, Shooting Star, and others. This tasting includes wines from very well known wineries as well as some new finds.

30/person

The Best of Washington Wines

A handful of Washington wine makers are generating praise and critical reviews that set the tone for the entire wine industry in our state. We will choose four wines from highly rated producers with exceptional reputations including Betz, Buty, DeLille, Fidelitas, Longshadows, McCrea and others. This is a great opportunity to taste the best of what WA has to offer!

38/person

Washington Wines & Wineries, The Essential Guide

Add a signed copy of this highly rated book as a gift to your guests.

During the thirty-five years wine critic and writer Paul Gregutt has lived in the state of Washington, its wine industry has ballooned from a mere half dozen wineries to nearly five hundred. *Washington Wines and Wineries* offers a comprehensive, critical, and accessible account of the nation's second largest wine-producing region. *Washington Wines and Wineries* is the definitive reference book on the subject.

30/person

The Best Of The West

America's West Coast produces wines that compete on the world stage and win high accolades. We will choose four wines (two white and two red) that represent the best the west has to offer, from a selection of California Chardonnay and Cabernet, Oregon Pinot Noir and Pinot Gris, and Washington Semillon, Syrah and Cabernet.

36/person

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European Delights

Taste where it all began – in the old world. We will choose a selection of four wines (two white and two red) representing Germany, Italy, France and Spain, and span a variety of wines including Albarino, Riesling, Chianti or Super-Tuscan blends, Bordeaux (Cabernet) and/or Burgundy (Pinot Noir).

35/person

Wines of The World

Enjoy classic wines from the wine regions that made them famous. We will choose four wines (two white and two red) including a selection of the following: New Zealand Sauvignon Blanc, Washington Semillon, California Chardonnay, Oregon Pinot Noir, Australian Shiraz, Italian Sangiovese, French Bordeaux and Argentine Malbec.

36/person

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LIQUOR, BEER & NON-ALCOHOLIC BEVERAGE

Liquors

Brokers Gin, Kettle One, Johnnie Walker Black, Jack Daniels, Bacardi, Sauza Hornitos, Baileys, Captain Morgan's Spiced Rum

Hosted 7.00/ No-Host 8.00/ 20.00 per person for 2 hours, 10.00 per addtl hour

Cordials and Premium Additions

Grand Marnier, Maker's Mark, Crown Royal, Grey Goose, Aushentoshan Scotch, Bombay Sapphire, Chamucos

Hosted 8.00/ No-Host 9.00/ 26.00 per person for 2 hours, 13.00 per addtl hour

Doubles and Martinis

Hosted or No-Host add 2.00

Specialty Drinks

Mimosa and Bloody Mary

Hosted \$6.50/ No-Host 7.50

Specialty Cocktails (choose a maximum of 2 for your group)

Cosmopolitan, Lemon Drop, Jasmine, 007, Margarita

Hosted 9.50/ No-Host 10.50/ 28 per person for 2 hours, 14.00 per addtl hour

Microbrews and Imported Beers

Afflegem, Chimay, Diamond Knot IPA, Dos Equis, Fremont Brewery Pale Ale, Guinness, Pabst Blue Ribbon, Peroni, Rogers Pilsner

Hosted 5.00/ No-Host 6.00

Non-Alcoholic Beer

Clausthaler

Hosted 4.00/ No-Host (Cash) 4.75

Non-Alcoholic Beverage

Soft Drinks 2.00, Panna Still Mineral Water or Pellegrino Sparkling Water 4.50, Navarro Pinot Noir Juice 5.00, Caffé Vita Coffee 3.00, Numi Organic Teas \$3.00 or 30.00/Gallon

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House Wines

Veuve de Vernay Brut NV, FR
Hosted 20.00 per bottle/ No-Host 5.00 per glass

Graham Beck Brut NV
Hosted 33.00 per bottle/ No-Host 9.00 per glass

Fontana D'Italia Pinot Grigio 2008
Hosted 23.00 per bottle/ No-Host 6.00 per glass

Benzinger Carneros, CA, 2008
Hosted 32.00/ No-Host 9.00 per glass

Heitz Cellars Chardonnay 2007
Hosted 40.00 per bottle / No-Host 12.00 per glass

Diseno Malbec, ARG, 2007
Hosted 29.00 per bottle/ No-host 8.00 per glass

Benzinger Cabernet, CA, 2004
Hosted 32.00 per bottle/ No-Host 9.00 per glass

Westry Pinot Noir, OR, 2007
Hosted 40.00 per bottle/ No-Host 12.00 per glass

Hestia Merlot, WA, 2007
Hosted 42.00 per bottle/ No-Host 13.00 per glass

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RECEPTION STATIONS

Reception stations are priced per hour.

Local Farmed Vegetable Crudités

Blue Cheese Cream
4/person

Castelvetrano Olives

Marinated Mushrooms and Cherry Tomatoes
5/person

White Truffle Popcorn

Black Sea Salt
2/person

Salt Roasted Marcona Almonds

3/person

Chicken Liver Pate

Cornichon and Crostini
6/person

Charcuterie Ensemble

Assorted Cured Meats and Pates
Selection of Salami, Duck Breast Proscuitto,
Duck Rilette and/or Proscuitto de Parma
12/person

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Antipasti Display

Cheese, Olives, Marinated Vegetables and Crostini,
12/person

Cheese Ensemble

Assorted Cheeses
House Made Jams, Honey, Crostini
12/person

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PASSED APPITIZERS

Prices based on 3 items per person
unless noted below:

VEGGIES (PLUS SOME)

Gazpacho Soup Shooters
3/person/shooter

Endive Spears with Blue Cheese &
Candied Almonds
4/person

Herbed Goat Cheese Crostini
4/person

Prosciutto Wrapped Asparagus
Brown Butter
5/person

Mushrooms Stuffed with Blue Cheese
5/person

Beef Bourguignon Skewers
7/person

Chicken Brochettes
Pistou
7/person

SEAFOOD

Oysters on The Half Shell
3/person/oyster
(Seasonal)

Seafood Ceviché
Roasted Jalapeno & Lime
6/person

Prosciutto Wrapped Prawns
8/person

SPOONS

Wild Mushroom Risotto
Truffle Oil
6/person

Ravioli with Prosciutto & Spinach
Parmesan Crisp
7/person

Foie Gras Torchon
Ravioli
9/person

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SAVORY

Flank Steak Crostini
Horseradish Cream
6/person

Traditional Steak Tartare
7/person

Flank Steak Roulade
Spinach and Mushroom
8/person

Rosemary Crusted Lamb Chop
Whole Grain Mustard Demi-Glacé
8/person/lamb chop

Petite Ground Steak Burgers
Blue Cheese and Balsamic Onion Marmalade
9/person

Pork Loin Medallions
Apple Spice Chutney
9/person

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DESSERT

6/person for choice of one
10/person for selection of two

Warm Bread Pudding

Chocolate Torte

Chocolate Truffles

Lemon Tart with Raspberry Sauce